

- Hot Starters -

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| <i>Melenzane alla Parmigiana</i><br>Layers Of Aubergine with Mozzarella and Parmesan Cheese | 11.40 |
| <i>Funghi di Campagna</i><br>Forest Mushrooms Cooked in Garlic, Parsley and Olive Oil       | 11.40 |
| <i>Fried Camembert</i><br>Deep Fried Camembert Served with Gooseberry Preserve              | 11.90 |
| <i>Calamari Fritti</i><br>Deep Fried Squid                                                  | 15.30 |
| <i>Gamberoni Meridionale</i><br>Pacific Prawns with Garlic, Herbs and Butter Sauce          | 18.50 |
| <i>Capesante</i><br>Scallops with Bacon and Spinach                                         | 18.50 |

- Pasta -

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| <i>Linguine All' Aragosta</i><br>Linguine with Lobster with Fresh Tomatoes                                                    | MC 36.90          |
| <i>Penne Arrabbiata</i><br>Spicy Tomato Sauce                                                                                 | 12.90<br>MC 18.60 |
| <i>Tortelloni Piacentini</i><br>Homemade Pasta Filled with Ricotta Cheese and Spinach                                         | 13.80<br>MC 19.50 |
| <i>Spaghetti Molina</i><br>With Chicken, Spinach, Garlic, Chilli and Olive Oil                                                | 13.90<br>MC 19.70 |
| <i>Farfalle Al Salmone</i><br>Farfelle With Salmon, Vodka and Cream                                                           | 14.50<br>MC 20.20 |
| <i>Spaghetti alle Vongole</i><br>Spaghetti with Baby Clams                                                                    | 14.60<br>MC 20.30 |
| <i>Pappardelle Alfie Style</i><br>Ribbon Pasta with Meatballs, Wild Mushrooms,<br>Tomato Sauce and a Touch Of Cream           | 14.60<br>MC 20.30 |
| <i>Risotto ai porcini</i><br>Risotto with Wild Mushrooms                                                                      | 15.20<br>MC 20.90 |
| <i>Tagliolini al Granchio</i><br>Tagliolini With Fresh Crab, Asparagus and<br>Chopped Tomatoes With A Touch Of Lobster Bisque | 19.70<br>MC 25.40 |
| <i>Tagliolini con Gamberi e Spinaci</i><br>Tagliolini with Prawn and Spinach                                                  | 22.50<br>MC 28.20 |

- Cold Starters -

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| <i>Caesar Salad</i><br>Baby Gems Lettuce, Parmesan Cheese and Croutons<br>Tossed in a Creamy Caesar Dressing | 10.90 |
| <i>Burratina con vegetali alla griglia</i><br>Burratina (Creamy Mozzarella) Served with Grilled Vegetables   | 14.50 |
| <i>Fresh Asparagus</i><br>Served with Butter or Hollandaise Sauce                                            | 14.60 |
| <i>Granchio e Avocado</i><br>Crab & Avocado with a Marie Rose Sauce or Oil and Lemon                         | 15.30 |
| <i>Avocado Salad</i><br>Avocado with Prawns, Mozzarella and Tomatoes                                         | 15.30 |
| <i>Prosciutto Melone</i><br>Parma Ham with Melon or Mozzarella                                               | 15.50 |
| <i>Insalata di Mare</i><br>Fresh Marinated Seafood Salad                                                     | 16.40 |
| <i>Salmone Affumicato</i><br>Scottish Smoked Salmon                                                          | 17.20 |
| <i>Bresaola di Cinghiale</i><br>Cured Wild Boar with Rocket Salad and Parmesan Cheese Flakes                 | 18.50 |

- Soup -

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| <i>Consommé Julienne</i><br>Clear Broth with Celery, Carrots and Leeks | 9.90  |
| <i>Minestrone</i><br>Vegetable Soup like Mamma Makes                   | 10.50 |
| <i>Lobster Soup</i><br>Lobster Soup with Brandy and Croutons           | 14.40 |

All prices are inclusive of VAT

As everything is cooked to order from the finest ingredients,  
occasionally your order may take a little longer to be served.

Food Allergies and Intolerances: Before ordering, please speak to our staff about your requirements.

- Fish -

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| <i>Scampi Fritti</i><br>Deep Fried Scampi                                              | 28.80 |
| <i>Scampi alla Provinciale</i><br>Scampi Sautéed in Garlic Tomato Concasse and Oregano | 28.80 |
| <i>Salmone Griglia</i><br>Grilled Salmon                                               | 28.80 |
| <i>Filetti Di Branzino Marinara</i><br>Fillets of Sea Bass in a Clam and Shrimp Sauce  | 37.60 |
| <i>Grigliata di Pesce</i><br>Mixed Grill of Fish                                       | 38.80 |
| <i>Dover Sole</i><br>Grilled or Meuniere                                               | 46.00 |

- Fillet of Beef -

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| <i>Filetto alla Griglia</i><br>Grilled Fillet                                                      | 37.70 |
| <i>Filetto Bolton's</i><br>Prime Fillet with Fine Fresh Herb Sauce                                 | 41.80 |
| <i>Bocconcini Boscaiola</i><br>Strip of Prime Beef Fillet in a Rich Red Wine<br>and Mushroom Sauce | 39.70 |
| <i>Filetto alla Stilton</i><br>Prime Fillet Grilled and Topped with Stilton Sauce                  | 39.70 |
| <i>Filetto al Pepe</i><br>Fillet with Green Peppercorn Sauce and Red Wine                          | 41.80 |
| <i>Chateaubriand with Sauce Bearnaise</i><br>For Two People                                        | 79.90 |

- Fegato di Vitello -

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| <i>Fegato alla griglia o burro e salvia</i><br>Calf's Liver Grilled with Bacon or Butter and Sage | 27.50 |
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- Lamb -

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| <i>Costolette D' agnello alla Griglia</i><br>Grilled Lamb Cutlets | 29.90 |
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- Entrecote -

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| <i>Bistecca al Balsamico o Alla Griglia</i><br>Sliced Sirloin Steak Served on a Bed of Rocket Salad<br>and Balsamic Vinegar Sauce or Plain Grilled | 33.10 |
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- Veal -

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| <i>Paillard</i><br>Grilled Veal Escalope                                                                  | 27.50 |
| <i>Saltimbocca Alla Romana</i><br>Veal Topped with Parma Ham and Sage<br>Finished with a White Wine Sauce | 28.60 |
| <i>Vitello alla Milanese</i><br>Pan-Fried Veal In Breadcrumbs                                             | 28.60 |
| <i>Nodino al Rosmarino</i><br>Veal Chop with Rosemary and White Wine Sauce                                | 36.50 |

- Chicken -

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| <i>Petto di Pollo alla Senape</i><br>Chicken Breast with Cream and Wholegrain Mustard                         | 21.80 |
| <i>Petto di Pollo alla Griglia</i><br>Grilled Breast of Chicken Marinated in Lemon,<br>Olive Oil and Herbs    | 21.80 |
| <i>Suprema di Pollo ai Funghi</i><br>Oven Baked Supreme of Chicken with White Wine<br>and Wild Mushroom Sauce | 22.50 |

- Sides -

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| <i>- Potatoes -</i><br>New Potatoes, French Fries, Sauté, Lyonnaise | 4.30 |
| Sauté Mushrooms                                                     | 4.70 |
| Spinach, French Beans or Mange Tout                                 | 4.70 |
| Green Salad or Mixed Salad                                          | 4.90 |
| Rucola Parmigiano                                                   | 6.40 |
| A Selection of Fresh Vegetables of The Day                          | 6.80 |

- Coffees -

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| Espresso, Cappuccino,<br>Filter Coffee or Tea | 4.50 |
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A 12<sup>1</sup>/<sub>2</sub> % Discretionary Gratuity will be added to the bill  
Cover Charge £1.50  
All credit cards accepted  
Party Bookings Catered for Evenings and Weekends